

§ 184.1210

21 CFR Ch. I (4–1–02 Edition)

§ 184.1210 Calcium oxide.

(a) Calcium oxide (CaO, CAS Reg. No. 1305-78-8) is also known as lime, quick lime, burnt lime, or calx. It is produced from calcium carbonate, limestone, or oyster shells by calcination at temperatures of 1,700–2,450 °F.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 55, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[49 FR 26714, June 29, 1984]

§ 184.1212 Calcium pantothenate.

(a) Calcium pantothenate ((C₉H₁₆NO₅)₂Ca, CAS Reg. No. of the *D*-isomer, 137-08-6) is a salt of pantothenic acid, one of the vitamins of the B complex. Only the *D*-isomer of pantothenic acid has vitamin activity, although both the *D*-isomer and the *DL*-racemic mixture of calcium pantothenate are used in food. Commercial calcium pantothenate is prepared synthetically from isobutyraldehyde and formaldehyde via 1,1-dimethyl-2-hydroxy-propionaldehyde and pantolactone.

(b) Calcium pantothenate meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 56, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct

human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a nutrient supplement as defined in §170.3(o)(20) of this chapter.

(2) The ingredient is used in foods at levels not to exceed current good manufacturing practice. Calcium pantothenate may be used in infant formula in accordance with section 412(g) of the Federal Food, Drug, and Cosmetic Act (the act) or with regulations promulgated under section 412(a)(2) of the Act.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 51908, Nov. 15, 1983]

§ 184.1221 Calcium propionate.

(a) Calcium propionate (C₆H₁₀CaO₄, CAS Reg. No. 4075-81-4) is the calcium salt of propionic acid. It occurs as white crystals or a crystalline solid, possessing not more than a faint odor of propionic acid. It is prepared by neutralizing propionic acid with calcium hydroxide.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 60, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as an antimicrobial agent as defined in §170.3(o)(2) of this chapter.

(2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods as defined in §170.3(n)(1) of this chapter; cheeses as defined in §170.3(n)(5) of this chapter; confections and frostings as defined in §170.3(n)(9) of this chapter; gelatins, puddings, and

fillings as defined in §170.3(n)(22) of this chapter; and jams and jellies as defined in §170.3(n)(28) of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[49 FR 13141, Apr. 3, 1984]

§ 184.1229 Calcium stearate.

(a) Calcium stearate ($\text{Ca}(\text{C}_{17}\text{H}_{35}\text{COO})_2$, CAS Reg. No. 1529-23-0) is the calcium salt of stearic acid derived from edible sources. It is prepared as a white precipitate by mixing calcium chloride and sodium stearate in aqueous solution.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 64, which is incorporated by reference, and the requirements of §172.860(b)(2) of this chapter. Copies of the Food Chemicals Codex are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter; a lubricant and release agent as defined in §170.3(o)(18) of this chapter; and a stabilizer and thickener as defined in §170.3(o)(28) of this chapter.

(2) The ingredient is used in foods at levels not to exceed current good manufacturing practice.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[48 FR 52445, Nov. 18, 1983]

§ 184.1230 Calcium sulfate.

(a) Calcium sulfate (CaSO_4 , CAS Reg. No. 7778-18-9 or $\text{CaSO}_4 \cdot 2\text{H}_2\text{O}$, CAS Reg. No. 10101-41-4), also known as plaster of

Paris, anhydrite, and gypsum, occurs naturally and exists as a fine, white to slightly yellow-white odorless powder. The anhydrous form is prepared by complete dehydration of gypsum, below 300 °C, in an electric oven.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 66, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.

(c) The ingredient is used as an anticaking agent as defined in §170.3(o)(1) of this chapter, color and coloring adjunct as defined in §170.3(o)(4) of this chapter, dough strengthener as defined in §170.3(o)(6) of this chapter, drying agent as defined in §170.3(o)(7) of this chapter, firming agent as defined in §170.3(o)(10) of this chapter, flour treating agent as defined in §170.3(o)(13) of this chapter, formulation aid as defined in §170.3(o)(14) of this chapter, leavening agent as defined in §170.3(o)(17) of this chapter, nutrient supplement as defined in §170.3(o)(20) of this chapter, pH control agent as defined in §170.3(o)(23) of this chapter, processing aid as defined in §170.3(o)(24) of this chapter, stabilizer and thickener as defined in §170.3(o)(28) of this chapter, synergist as defined in §170.3(o)(31) of this chapter, and texturizer as defined in §170.3(o)(32) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 1.3 percent for baked goods as defined in §170.3(n)(1) of this chapter, 3.0 percent for confections and frostings as defined in §170.3(n)(9) of this chapter, 0.5 percent for frozen dairy desserts and mixes as defined in §170.3(n)(20) of this chapter, 0.4 percent for gelatins and puddings as defined in §170.3(n)(22) of this chapter, 0.5 percent for grain products and pastas as defined in §170.3(n)(23) of this chapter, 0.35 percent for processed vegetables as defined in §170.3(n)(36) of this chapter,